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E. Mitchell

HOME MADE BREAD



Elegant Silverware Premiums.

Given in exchange for Tin Foil Wrappers with Labels attached, taken from Golden Gate Compressed Yeast Cakes. This triple plate silver ware, Wild Rose design, in French Grey Finish, is the latest and handsomest product of the silversmith's art—guaranteed to wear with ordinary use ten years and with care a lifetime.

How can we afford to give these valuable premiums in exchange for our yeast labels? Instead of putting our money into magazine and newspaper advertising, we buy silverware in large quantities and give it to the people who use our yeast. We count upon them to get their friends to use our yeast also, thus helping each other to accumulate our labels rapidly. In this way a demand is made for our celebrated Compressed Yeast, more surely than any amount of newspaper and magazine advertising will produce. Consequently we can afford to give our patrons the benefit of the money we would spend in expensive advertising.

Following is the list of premiums for Tin Foil Wrappers with Labels attached:

| | |
|---------------------|-----|
| Teaspoon | 50 |
| Tablespoon | 100 |
| Knife | 150 |
| Fork | 100 |
| Sugar Shell | 100 |
| Fruit Knife | 125 |
| Butter Knife | 100 |
| Ice Cream Fork..... | 75 |

Your premiums will be sent direct to your address, charges prepaid.

Our Yeast is delivered fresh daily at all groceries.

LEARN TO KEEP HOUSE

TX 769.
H66
1920Z

Beautiful maidens—aye, Nature's fair queens!
Some in your twenties, some in your teens;
Seeking accomplishments worthy your aim,
Striving for learning, thirsting for fame;
Taking such pains with the style of your hair,
Keeping your lily complexions so fair;
Miss not this item in all your gay lives:
Learn to keep house—you may some day be
wives.

Now your Adonis loves sweet moonlight
walks,
Hand clasps and kisses and nice little talks;
Then, as plain John, with his burden of care,
He must subsist on more nourishing fare.
He will come home at the set of the sun,
Heartsick and weary, his working day done;
Thence let his slippered feet ne'er wish to
roam—
Learn to keep house that you thus may keep
home.

First in his eyes will be children and wife,
Joy of his joy and life of his life;
Next his bright dwelling, his table, his meals—
Shrink not of what my pen, trembling, reveals.
Maiden romantic, the truth must be told—
Knowledge is better than silver and gold;
Then be prepared, in the springtime of health:
Learn to keep house, though surrounded by
wealth.

Beautiful maiden, pause ere you wed—
Learn to boil coffee, learn to bake bread;
Learn, oh, sweet girl, that one road to man's
heart
Lies through his stomach—they are not far
apart.
He loves your sweet face, he praises your eyes,
Has a tooth for your puddings, dotes on your
pies.
Then, beautiful maidens, be sure, ere you wed,
That you learn to make coffee, learn to bake
bread.

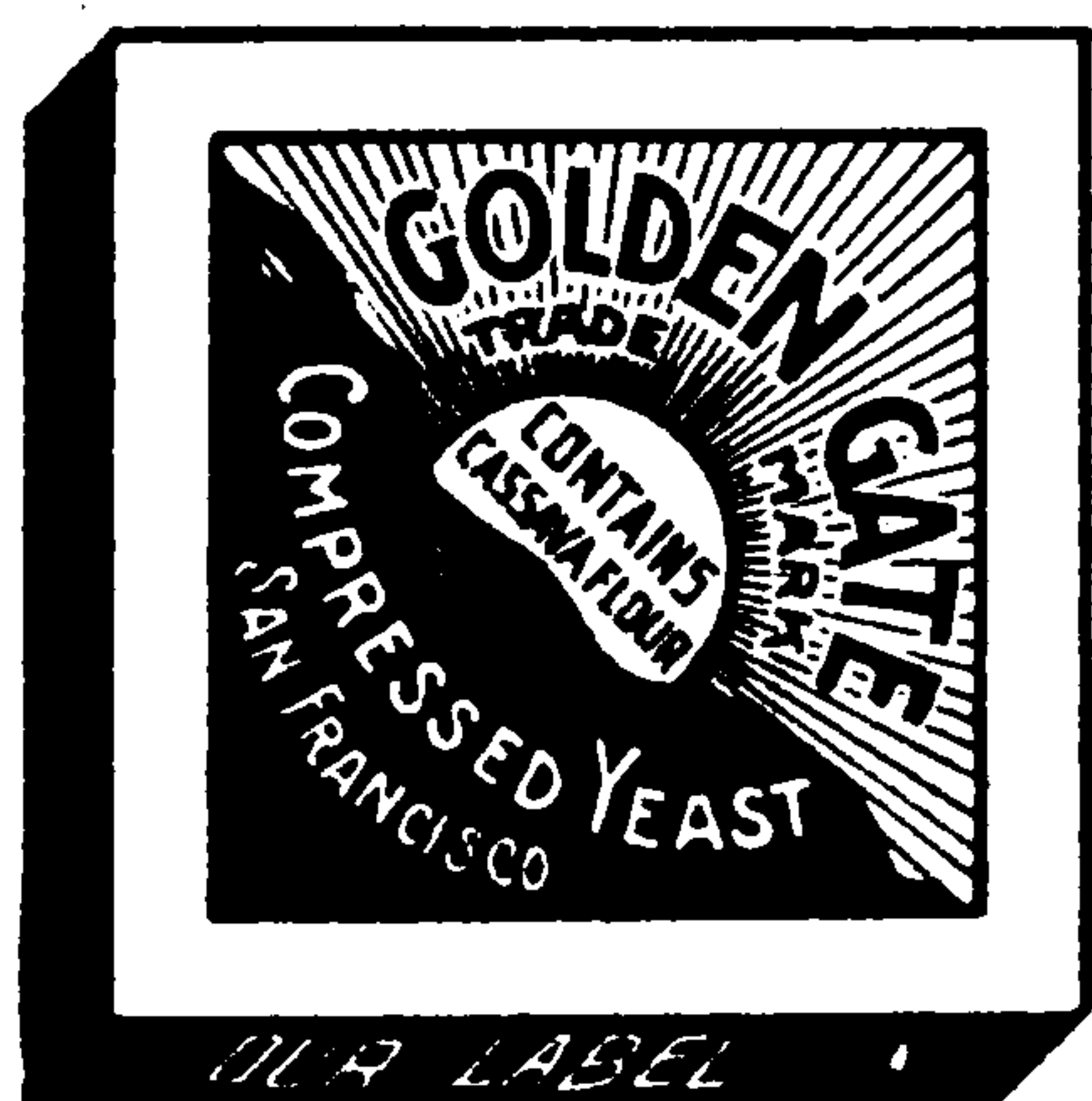
GENERAL HINTS UPON BAKING WITH GOLDEN GATE COMPRESSED YEAST

- 1st.—Dough should be thoroughly mixed.
- 2nd.—Make small loaves and bake well.
- 3rd.—If your bread is not light and spongy enough, give your dough more age; if too much so, take your dough younger.
- 4th.—Cold and salt check fermentation and heat hastens it; therefore, your doughs may be governed by temperature and salt.
- 5th.—Keep dough well covered, to prevent air from forming a crust; paper is better than cloth, as air will not penetrate it.
- 6th.—Bread is proved sufficiently for the oven when the dent produced by pressing the finger on the loaf will remain.
- 7th.—Potatoes added to the sponge, if the sponge method is used, will keep the bread moist longer.
- 8th.—If milk is used it should be scalded first, and then allowed to cool to blood heat.
- 9th.—REMEMBER; in making sponge or dough over night, ALWAYS use COLD WATER in summer and LUKEWARM water in winter.

Should you experience and difficulty in obtaining our Yeast or regular supplies of same, kindly address a postal card to GOLDEN GATE COMPRESSED YEAST CO., San Francisco, Cal., and we will see that your orders are filled by the shipping depot nearest your place of business.

HOUSEHOLD RECIPES

FAVORITE BREAD RECIPE



Dissolve one cake Golden Gate Compressed Yeast and one tablespoonful of sugar in a cup two-thirds full of lukewarm water. Let this

stand while you warm the mixing bowl, and get everything ready to make up the dough.

If milk is used, scald it and allow to cool to lukewarm.

Add to one pint of lukewarm milk (or lukewarm water if milk is not desired) one tablespoonful of salt, then pour in the cup of yeast and sugar (never put salt in the cup containing the yeast, as it will kill the yeast).

Make dough as soft as can be handled, then work in a tablespoonful of melted butter or lard. When milk is used the butter and lard may be omitted.

It is important to mix dough thoroughly, and not to work in the butter or lard until all of the flour is thoroughly

taken up and worked into dough, as greased flour will not absorb yeast and water very well, thus interfering with the raising.

Set in warm place to rise, cover with cloth to avoid draught.

When quite light (almost ready to fall), knead well, let raise for half hour longer, then make up loaves and let prove in greased pan well covered with cloth.

When light, bake in moderately hot oven.

Be careful not to give too much proof in pan, remembering that the bread should be allowed to raise still more while baking.

If you start your bread at 6 a.m., it should be in the oven by or before noon; thus it is not necessary to spend part of two days making a batch of bread, as is the case when the over-night method is used.

If it is desired to hurry the bread through, use double the amount of yeast, being careful not to let the dough over-prove (get too ripe).

If two cakes are used, bread can be started at 7 a.m. and be out of the oven by noon.

It is not a good plan to use potatoes in the dough unless the potato flavor is particularly desired; potatoes add both cost and unnecessary work to the making of

bread. It also destroys that delicious nut-like flavor produced by properly fermented dough, which is the quick method.

WHITE BREAD.

(Sponge Method.)

For use in the morning. Makes four loaves. Dissolve thoroughly one cake of Golden Gate Compressed Yeast in a quart of lukewarm water, and stir in sifted flour to make a rather stiff sponge. Set in a warm place free from draught until it rises and begins to go back. The sponge is then complete. Add to the sponge one pint of lukewarm water, one tablespoonful of salt, two of sugar, and same of butter; add sifted flour enough to make a moderately stiff dough. Knead well. When thoroughly light, knead, make into loaves, and place in well-greased pans for final rising. The last kneading should be very thorough. When light, bake, remembering that it will "spring" still more in the oven. When baked, lean it against something, throw a cloth over it, and cool by contact with the air from all sides. We advise all to use morning directions at first, as this yeast is quicker than any other known.

WHITE BREAD

Quick method. Dissolve thoroughly one

cake of Golden Gate Compressed Yeast in one pint of lukewarm water. Add one spoonful each of salt, sugar, and butter; also sufficient flour to make a dough as soft as can be handled. Set in a warm place to rise; when light, make into loaves.

WHITE BREAD.

(Sponge Method.)

To make over night. Make six loaves. Dissolve one cake of Golden Gate Compressed Yeast in one and one-half quarts of lukewarm water, mix in sufficient flour to make a stiff sponge, and let rise over night. In the morning add two tablespoonfuls each of butter, sugar, and salt, and one quart of warm water, and flour enough to make moderately stiff dough. Let rise until light (about one hour), then place in pans for final rising.

WHITE BREAD.

(Straight Dough.)

To make over night. Makes four loaves. Dissolve one cake of Golden Gate Compressed Yeast in two quarts of water. Add two tablespoonfuls each of salt, butter, and sugar; also sifted flour enough to make a moderately stiff dough. Knead thoroughly. In the morning, when thoroughly light, make into four loaves, then bake. Keep dough moderately warm in winter, in warm weather cool.

GRAHAM BREAD.

Use morning directions for wheat bread, substituting Graham Flour for dough and a little molasses.

ROLLS OR BISCUIT.

Dissolve one cake of Golden Gate Compressed Yeast in one pint of lukewarm water; stir in sifted flour to make a light sponge, and let it stand until it begins to go back. Then add to sponge one-half pint of milk, one tablespoonful each of salt, sugar, and butter. Mix into a stiff dough and let stand one hour. Then make into rolls or biscuits, let rise until light, and then bake.

MUFFINS.

Dissolve one cake of Golden Gate Compressed Yeast in a cup of warm milk; dissolve one-half teaspoonful salt into one quart lukewarm milk, add one cup sugar, one tablespoonful of butter, two eggs, and flour to make batter stiff enough to drop. Mix at night. In the morning, bake in muffin rings. Makes three dozen.

WAFFLES.

Dissolve one cake of Golden Gate Compressed Yeast in one-half cup warm water, add one pint warm milk, one teaspoonful salt, and one egg, well beaten; stir in grad-

ually three cups (one and one-half pints) flour. Let rise three hours and bake in hot waffle rings.

DUMPLINGS.

Dissolve one cake of Golden Gate Compressed Yeast in three-quarters of a pint of warm water, and stir in one pint of wheat flour; let rise one hour, add pinch of salt, one-half pint of warm water, one pint flour to make soft dough. Let stand fifteen minutes and cook. Dip spoon in water, then take out spoonful and drop in to cook. Makes about two quarts batter—will be ready in one and one-quarter hours.

LOAF CAKE.

Makes three loaves. Dissolve one cake Golden Gate Compressed Yeast in one pint milk, mix in one and one-half pints flour, and let rise over night. In the morning, rub one cup butter to a cream, add two cups brown sugar and tablespoonful mixed spices (cinnamon, nutmeg, and allspice). Beat yolks of four eggs add to the sugar and butter, and beat well; then add whites of eggs beaten stiff, and mix all with the risen batter; add two cups of flour, also two cups fruit, if desired (equal parts citron, currants, and raisins, stoned and floured). Let rise again until thoroughly light; stir down

and put into pans two-thirds full. Let rise again until it fills the pans, and bake in slow oven.

EXCELLENT BUNS.

Dissolve one cake of Golden Gate Compressed Yeast in one pint of lukewarm milk, add flour to make a moderately stiff sponge, let rise until it begins to drop (say two hours); rub together one-quarter pound butter, one-quarter pound sugar, two eggs, add the same with a cup of warm milk and one teaspoonful salt to the sponge, and make a rather soft dough, let rise about one hour, then mold, lay into pans, and let rise until light, then bake.

DOUGHNUTS.

Dissolve one cake of Golden Gate Compressed Yeast in one pint of lukewarm milk; add flour to make a moderately stiff sponge, and let rise until it begins to drop or go back (say about two hours). Rub together one-quarter pound butter, one-half pound sugar, three eggs, a little extract of lemon, a little cinnamon; add the same with a cup of warm milk to the sponge; and make dough as soft as it can be handled. Let rise about an hour, or until light, then roll out, cut with round cutter, place on well-dusted table until light, and then fry in hot lard.

GERMAN COFFEE CAKE.

Dissolve one cake of Golden Gate Compressed Yeast in a pint of lukewarm milk, add flour to make a moderately stiff sponge, let rise until it begins to drop. Your sponge is now complete. Rub together one-quarter pound butter, one-half pound sugar, three eggs, a little extract of lemon and cinnamon, and one teaspoonful salt; add the same with a cup of warm milk to the sponge, also add raisins, currants and citron, and make dough as soft as can be handled; place in pans, let rise until light, then bake.

BUCKWHEAT CAKES.

One cake of Golden Gate Compressed Yeast to two quarts lukewarm water, two teaspoonfuls of salt, a handful of wheat flour, a tablespoonful of molasses, and buckwheat flour to make a moderately stiff batter; let it stand all night in a cool place, and bake in the morning without soda. Old batter can be used to stock with, but it is much healthier and preferable to start a new batter each evening, thereby avoiding the use of chemicals. Quick Process—One cake of Golden Gate Compressed Yeast to a quart of warm water (not hot), one teaspoonful of salt, a hand full of wheat flour, a tablespoonful of molasses, and buckwheat flour enough

to make an ordinary batter; keep in a warm place; will be ready for baking in thirty minutes.

(Selected from Aunt Babette's Famous Cook Book.)

The three important requisites to the making of good bread are good flour, GOOD, FRESH YEAST, and strength and endurance to knead or work it well.

In making bread always sift your flour; set a sponge with warm milk or water, keeping it in a warm place until very light, then mold this sponge by adding flour into one large ball, kneading well and steadily for half an hour. Set to rise again, and when sufficiently light mold into small loaves, or one large one, and let it rise again; take care not to get the dough too stiff with flour; it should be as soft as can be kneaded well. Bake slowly (unless you brush with beaten egg); wet the top with water before baking. Bread should bake an hour, if the loaves are large, and when taken from the oven it should be wrapped in a clean towel wrung out of warm water, and stood up slanting, leaning against something; the wet towel will prevent the crust from becoming hard.

FAMILY BREAD (WHITE):

Set your dough at night and bake early in the morning; or, set in the morning and bake in the afternoon. First dissolve one cake of Golden Gate Compressed Yeast in a cup of lukewarm milk or water, adding a teaspoonful of brown sugar; let this rise. Now sift about two quarts of flour into a deep bowl and strew a few teaspoonfuls of fine salt over it. (I like bread salty.) Make a hole in the center of the flour, pour in the risen yeast and two cups of milk or water; and in winter be sure your bowl, flour, milk, in fact everything, has been thoroughly warmed before mixing. Now mix the dough slowly with the handle of a knife; when so thick that you can work it in this way no longer, begin to work it with the palm of your hand; sprinkle some flour on the baking board and put your ball of dough on it and work it for half an hour by the clock steadily. Work with the palm of your hand, always kneading toward the center of the ball; put into a deep bowl, cover up and let it rise. When through kneading it should leave your hands and board perfectly clean. When risen, work again for fifteen minutes, form into loaves to suit yourself, either twisted or in small bread pans.

Bake slowly for one hour in a moderate oven. Your fire should be just right, so as not to have to add fuel while baking or shake the stove. You may have a pan of biscuits made out of this dough for breakfast.

In cutting fresh* bread or cake, heat the knife or it will be doughy.

BUTTERBARCHES.

Dissolve one cake of Golden Gate Compressed Yeast in half a cup of lukewarm milk, add a teaspoonful of sugar, and let it rise. Then make a soft dough with two cupfuls of warm milk into which has been dissolved a tablespoonful of salt, add the yeast, one-quarter of a pound of sugar. one-quarter of a pound of butter dissolved in the warm milk, the sugar also, and the grated peel of a lemon, a small handful of raisins, seeded, two eggs well beaten. Work this dough perfectly smooth with the palm of your hand, adding more flour if necessary. It is hardly possible to tell the exact quantity of flour to use; experience will teach you when you have added enough. Different brands of flour vary, some containing more gluten than others. It is always safe, however, to sift more than recipe calls for, so as to have it

ready. Don't knead, as it will make the dough heavy and firm; work the dough at least half an hour, always toward the center of the ball of dough; let the dough rise until it is twice again as high as the original piece of dough. Then work the dough again for fifteen minutes (takes elbow grease, I know), and divide the dough into two parts, and divide each of the pieces of dough into three parts; work the six pieces of dough thoroughly, and then roll each piece into a long strand—three of which are to be longer than the other three. Braid the three long strands into one braid (should be thicker in the center than at the end), and braid the three shorter strands into one braid and lay it on top of the long braid, pressing the ends together. Butter a long baking pan, lift the barches into the pan, and set in a very warm place to rise again—say half an hour. Then brush the top with beaten egg and sprinkle (mohn) poppy seed all over the top. Bake in a moderate oven, one hour at least, thoroughly.

ZWIEBEL PLATZ.

Take a piece of rye bread dough. After it has risen sufficiently, roll out quite thin, butter a long cake pan, put in the rolled dough, brush with melted but-

ter, chop some onions very fine, strew thickly on top of cake, sprinkle with salt, and put flakes of butter here and there. Another way is to chop up parsley and use in place of the onions. Then called "Petersilien Platz."

PLAIN ROLLS.

Sift two quarts of flour into a deep bowl, and rub a large spoonful of butter into the flour as you would for biscuit; then make a hole in the center of the flour and stir in a pint and a half of milk, into which you have dissolved one cake of Golden Gate Compressed Yeast, a teaspoonful of sugar, and a teaspoonful of salt; mix well. Let rise over night, or reverse and mix in the morning and let it rise all day; bake so as to have fresh rolls for 6 o'clock dinner. Roll out an inch thick, after having worked the dough on a baking board, using more flour if necessary; cut with a large cutter, rub over with melted butter, and lap like turnovers. Let them rise one hour after putting in the pan. Bake twenty minutes.

ICE CREAM CAKE.

One cup of butter (wash out the salt), two cups of pulverized sugar rubbed to a cream; then add gradually one cup of milk and three cups of sifted flour, with two teaspoonfuls of baking powder

sifted into the flour; last, the stiff-beaten whites of eight eggs. Bake in layers. Use the following filling: Four cups powdered sugar, one small cup of boiling water; boil until clear and thick like syrup; then pour on the beaten whites of four eggs, beating as you pour in the syrup, and stir until cold; then add one teaspoonful of citric acid (pulverized, of course); flavor with vanilla and spread between layers and on top. This quantity will make about five layers, and there will be enough frosting left to frost a gold cake, which you might make at the same time in order to use up the yolks.

PEACH SHORT CAKE.

Make a sponge cake batter of four eggs, a teacupful of pulverized sugar, a pinch of salt, and a teacupful of flour. Beat the eggs with the sugar until very light; beat until of the consistency of dough; add the grated peel of a lemon, and, last, the sifted flour. No baking powder necessary. Bake in jelly tins. Shave the peaches quite fine and sugar bountifully. Put between layers. Eat with cream.

RUSSIAN PUNCH TART.

Bake three layers of sponge cake dough—or three layers of almond tart (according to my recipe), which is still better

—and flavor it with a wineglassful of arrack. When baked, scrape part of the cake out of the thickest layer, not disturbing the rim, and reserve these crumbs to add to the following filling: Boil half a pound of sugar in a quarter of a cup of water until it stands; add to this syrup a wineglassful of rum and then the crumbs, and spread over the layers, piling one on top of the other. Frost the cake with a nice icing, flavored with rum. Another way to fill this cake is to take some crab-apple jelly or marmalade and thin it with a little brandy. If you haven't either, make a filling of the following: Grate a large, tart apple; add the grated peel of a lemon, one egg, and one cup of sugar: let this boil five minutes steadily, stirring all the time, and flavor with rum. Spread between layers, and frost with boiled icing, flavored with rum.

LEMON PUDDING.

Four lemons, twelve eggs, three quarters pound sugar, good weight, one cup water; whites beaten separately; beat yolks and sugar well; add lemon juice, then water, then snow. Bake like custard, in water, rather slowly.

LEMON JELLY.

One-half package gelatine, dissolved in

one pint cold water; add one pint boiling water, one cup sugar, juice of three lemons, strained. Put in mold and keep in a cool place.

HAZELNUT CAKE.

One pound filberts, one pound sugar, twelve ladyfingers, twelve eggs. Bake one hour.

HAZELNUT CAKE.

One pound filberts, chopped, one pound powdered sugar, twelve eggs (separate whites and beat well), one dozen ladyfingers. Bake from three-quarters to an hour in two deep pans; when cold, put jelly between the layers.

QUEEN OF PUDDINGS.

One pint of bread crumbs, one-half cup of chopped (in half) raisins, rind of one lemon, four eggs, separated (beat white to snow), one-half cup of sugar. Bake in hot oven. After the pudding is baked, spread with jelly, then whites of eggs, sweetened; set in oven for a few minutes. To be eaten cold, with or without sauce.

COTTAGE PUDDING.

Two cups sugar, one cup butter, three eggs, one cup milk, three cups flour, three teaspoonfuls baking powder; first sugar and butter, beaten well, add eggs

and milk, then flour, then baking powder. Bake twenty minutes.

ICE-CREAM STOCK.

Heat a generous pint of milk to boiling point, stir into it one cupful of sugar, a scant half-cup of flour, two eggs, all beaten together. Let mixture all boil twenty minutes, giving frequent stirrings. Flavor this stock to suit either with extracts or fruit, or both.

PICKLED SILVER-SKIN ONIONS.

First put the onions in water for three days, then skin, drain, and dry them; pour boiling vinegar over them, and whole spices. Boil vinegar a few times and throw over.

PRESERVES OF ALL KINDS.

Three-quarters pound of sugar to one pound of fruit; boil the water, then add the sugar, clarified with whites of two eggs. Cook four hours, gently.

MACAROONS.

One-half pound almonds -(grated or pounded), two whites of eggs, one-half pound sugar; beat eggs to stiff froth, then add sugar, then almonds.

JUMBLES (TEA CAKE).

Three cups flour, three eggs, two cups sugar, two teaspoons baking powder, one cup butter, one rind and juice of lemon. Roll thin, and bake in quick oven.

ANGEL CAKE.

Eleven whites of eggs beaten to snow, one and one-half cups of granulated sugar, sifted five times; one cup of flour, sifted five times; one and one-half teaspoons cream of tartar, in flour. Beat whites to snow, put in sugar, stirring slowly, then flour, flavored with vanilla. Bake fifty minutes in a moderately slow oven. When done turn over on plate. No grease on pan. Eat next day.

POTATO PANCAKES.

Eight large potatoes, two heaping (large) spoonfuls of flour, either water or milk. Bake thin.

SOFT ICING.

Whites of two eggs beaten to a stiff froth; one cup of sugar put on fire with very little water, and let boil until it gets thick; mix with egg. Put on cake hot.

COLD SLAW.

Take a good sized head of hard cabbage, cut in half, and lay in cold water; cut thin with sharp knife and drain thoroughly; cut up one piece of celery into small pieces and mix through the cabbage; the yolks of three eggs, well beaten, one teaspoonful of mixed mustard, a little salt and pepper, butter the size of an egg, boiled in about two-thirds of a pint of vinegar; then add eggs, etc., and boil until thick; put over the slaw hot. Eat cold. If vinegar is unusually strong, mix with a little water before measuring.

GINGER SNAPS.

One cup butter and one cup sugar, beaten light and creamy; add cup of molasses or syrup, three eggs, one and one-half teaspoonfuls each of cloves, allspice, and cinnamon, one tablespoonful of ginger, two teaspoonfuls of baking soda dissolved in half cup of hot water, enough flour to roll dough. Roll very thin, cut in shapes, and bake in hot oven.

BAKED CUSTARD.

Six eggs, well beaten (whites and yolks), to a quart of milk, one-third of a cup of sugar, flavored with vanilla or rind of lemon, grated. Bake in slow oven, in a pan of cold water.

POOR MAN'S PUDDING.

Half cup of rice, half cup of raisins (seeded), a little butter cut into small pieces, sugar and cinnamon to taste, two quarts of milk. Bake slowly in moderate oven.

BOILED FISH.

Boil whole in salt water. Serve in long platter, with egg sauce or mayonnaise No. 1.

FISH STEWED IN TOMATOES.

One good sized onion, sliced thin, a heaping tablespoonful of butter, three good sized tomatoes, or three-quarters of a can of tomatoes, boiled together until almost done; then add about one pint of water, half of a grated nutmeg, pinch of cayenne pepper, half teaspoonful of ginger, small bunch of parsley, chopped fine, juice of one lemon; then place fish in saucepan, and let all stew until fish is done; then take fish out piece by piece, and add to the gravy the yolks of four eggs and the juice of two lemons; boil and pour over the fish. The fish should be well washed, cut into slices, and laid in salt half an hour before cooking.

COCOANUT PUDDING.

One cocoanut, grated, three eggs, one cup sugar. Parboil cocoanut in its own milk; add eggs, well beaten, then sugar, and a little citron cut into small pieces; flavor with vanilla, and bake in deep pie pan. Serve with cream, if preferred.

BLANC-MANGE.

One-half package of gelatine, one pint of cold cream, one-third cup sugar; add one pint of hot cream, and flavor with vanilla, steamed. Put in a mold in a cold place.

COFFEE CREAM.

Yolks of eight eggs, one cup of sugar, one cup of strong coffee, one pint of milk; boil, and when cold add a pint of cream. Freeze evenly.

TARTLETS.

Line patty pans with pie crust, bake until nearly done, take from the oven and fill with jelly or any kind of preserves, and finish baking.

ALMOND TORTE.

Three-quarters of a pound of almonds, blanched, three-quarters pound of sugar, twelve eggs; yolks and sugar beaten to sponge; add almonds and one cup of grated bread crumbs, then snow, and bake one hour.

GOOD WAY TO DISPOSE OF STALE BREAD.

Cut in slices and soak in milk; make a batter of two eggs, one cup of milk, a little sugar and flour; dip bread in, and fry in hot butter. Serve with powdered sugar and cinnamon.

STEWED TOMATOES.

Small sized onion, chopped fine, fried in tablespoonful of butter, small measure of tomatoes (or one can), two slices of grated bread, pepper and salt to taste, two teaspoonfuls of sugar, a little chopped parsley; stew two hours slowly, then add yolks of two eggs.

POTATO ROLLS.

Five large potatoes, mashed while warm; add one quart of flour, salt to season, one teacup of milk. Stir until light, make into rolls; let it stand two hours, then bake.

CORN DODGERS.

To a light quart of meal mix one teaspoonful of soda, one-half teaspoonful of salt, and one pint of fresh buttermilk. Bake in moderate oven.

GRIDDLED OYSTERS.

Wash a quart of oysters and dry them by spreading on a towel; have the griddle hot, and put a bit of butter on it; put the oysters on till the griddle is full; turn each oyster over as it browns, and serve hot on buttered toast.

VELVET CREAM.

Two tablespoonfuls of gelatine, dissolved in a half tumbler of water; one pint of rich cream, four tablespoonfuls of sugar; flavor with almond or vanilla extract of rose water. Put in molds and set on ice. This is a delicious dessert, and can be made in a few minutes. It can be served with or without cream.

RASPBERRY PYRAMID.

Put one-half pint of rice (scant) in one quart of boiling water, salted; boil with the lid off for twenty minutes; do not stir it. When the grains are soft and dry, spread on a large dinner plate a layer of the rice, cover this with a layer of raspberry preserve or jam, and build up a pyramid or alternate layers, pressing all into shape with a bowl. It makes a richer dish to put a pint of milk to the same

of water for the boiling, or to add so much milk to the rice as the pint of water boils away.

POTATO SOUP.

Pare and slice six common sized potatoes, and place them in sufficient boiling water to cover them. Let them boil slowly till done; drain off the water, cover them with rich, sweet milk, add a little salt and pepper, and when the milk boils, thicken it with a smooth flour paste, and, just before sending it to the table, add a bit of butter the size of an egg. A few slices of dried beef soaked in cold water, and added when the milk is put in, improves this delicious soup.

TUTTI FRUTTI FROSTING FOR SPONGE CAKE.

Relieves the plainness of the cake. Take one-half teacupful of water, three cups of white sugar, the whites of two eggs; rub the sugar on an orange; then boil the sugar and water until very thick and waxy; beat the whites of the eggs to a stiff froth and pour the syrup over them, beating until cool. Next spread it over the cake, sticking into it one-half pound of

peeled almonds, chopped fine; then one-half teacup of floured raisins chopped, and the same of citron, sliced thin.

FOR TRUFFLES SAUTES.

The truffles must be carefully washed, peeled, and cut in thin slices; put one pound of them into a saucepan; then add a quarter of a pound of butter, a teaspoonful of salt, half one of sugar, a quarter of a nutmeg; warm over the fire, add a gill of broth, a little flour mixed with butter; stir it all well. Boil and serve on toast, or place on a dish having a border made of mashed potatoes, while the truffles are placed in pyramid.

STEWED APPLES.

Pare and core six or eight tart apples (Greenings are the best). Put them in a saucepan, cover with boiling water, add a handful of raisins. Let them boil until the apples are tender, but do not let them get broken. When done, add a cupful of sugar. Remove the apples carefully and place in your dish with the raisins. Let the syrup boil two or three minutes, then pour it over the apples. The raisins are much nicer if stoned.

THE RICHEST COLD SLAW DRESSING.

Beat an egg or two in a bowl that fits the top of the tea-kettle, add a gill of water and vinegar mixed; an ounce of butter, a teaspoonful of salt, with another of sugar. Stir all together over the boiling water until it looks like custard. Then strain and leave it to cool. Pour it then over the sliced cabbage, which must be eaten perfectly cold.

BEEFSTEAK SMOTHERED IN ONIONS.

Cut six small onions quite fine and stew them in a saucepan with a pint of water, two ounces of butter, a teaspoonful of salt, a half-teaspoonful of pepper. Dredge in a little flour, stew until onions are quite soft. Put your well-broiled beefsteak into the saucepan and let all simmer together for about ten minutes longer. Send to table very hot.

SOMETHING FOR LUNCH.

Break a quarter of a pound of cheese into bits and pound with it to a smooth paste two spoonfuls of butter, the yolks of two eggs, one teaspoonful of mustard, a very little cayenne and a half-teaspoonful of salt. Toast six slices of bread, and after spreading them with the mixture, lay them in a pan and put into a hot oven for five minutes. Serve at once.

ALMOND SPONGE CAKE.

Take half a pound of loaf sugar, rub the rind of a lemon onto some of it, then thoroughly crush it all. Take five eggs, separate the whites from the yolks, and beat the latter for some minutes; shake in the sugar gradually, and beat well together; stir in six ounces of flour with twenty drops of essence of almonds; beat the whites of the eggs to a froth and add them; half fill a well-oiled pan, and bake in a quick oven for about an hour. This cake is not very sweet, for it is to eat with some of the "creams" that make such delicious light desserts.

FRENCH CLOTTED CREAM.

Strain the new milk immediately into wide pans, so as to be three inches deep, and let it remain for twenty-four hours, then gently place the pan upon a hot oven plate to stand with a gentle heat, for if it boils it is spoiled. When the cream forms a ring in the center, remove a little with the finger; if a few bubbles rise in the spot it is done, which will be in half to three-quarters of an hour. Remove it from the fire and let it remain twenty-four hours; then skim them and add a little sugar to the top.

BROILED KIDNEYS.

Split the kidneys through lengthwise and run an iron skewer through them to keep them flat, pepper and broil over a clear fire, sprinkle with salt, put a bit of butter on each, and serve on a hot dish.

APRICOT CREAM.

Take a can of preserved apricots, turn out the contents into a saucepan, add three ounces of sugar, let them boil for a quarter of an hour, and pass them through a sieve. Dissolve one ounce of the best gelatine in a little milk, whip to a froth a pint of cream, pour the mixture into a mold, and put it on ice to set. When wanted, dip the mold in hot water and turn out the cream.

POTATO CHOWDER.

Take six large potatoes, one onion, one quart of milk, one tablespoonful of butter, two ounces of salt pork, and one egg; cut the pork in small pieces and fry. Add the potatoes and onion sliced, cover with boiling water, and cook until potatoes are tender; add the milk scalded and the seasoning, and lastly the egg beaten light.

POACHED EGGS.

Serve poached eggs on slices of fried bread that are previously covered with the finest mince of hot (warmed over) meat. This is a substantial yet dainty dish for luncheon. Make the meat a mince of chicken or turkey, and add a few chopped truffles around the well-formed eggs, and you have a dainty French dish.

NOTES.

Poultry should be well cleaned and peppered if kept any length of time before cooking.

A pin is a very useful article to break off small pieces of ice in a sick room.

To remove grease spots from carpets, take a flannel cloth saturated with benzine and rub thoroughly.

Whiting and ammonia clean steel and brass beautifully.

Toast should be pounded, buttered, and kept between two plates until served.

The yolks of two hard-boiled eggs, well mashed, seasoned with salt and pepper, and spread on thin, well-buttered bread is excellent for dyspeptics.

TO CLEAN MIRRORS.

Sponge them perfectly free from all dirt, drying with soft cloths, and when quite dry rub a little powdered blue over the glass; polishing it finally with a soft, old silk handkerchief.

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